

CITY OF TITUSVILLE, PA FOOD ESTABLISHMENT INSPECTION REPORT

CITY OF TITUSVILLE DEPARTMENT OF HEALTH		No. of Risk Factor/Interventions Violations		Date 10/9/18	
		No. of Repeat Risk Factor/Intervention/Violations		Current Expiration 9/5/2018	
Establishment Titusville Markets, LLC./Titusville Save-A-Lot			Location 111 Diamond St.		Phone
License / Permit #	Contact/Permit Holder	Purpose of Inspection <u>Routine</u> Follow-up	Est Type <u>FS</u> RS	Risk Category High <u>Medium</u> Low	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item Mark "X" in appropriate box for COS and/or R
IN = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable **COS** = corrected on-site during inspection **R** = repeat violation

Compliance Status		COS	R	Compliance Status		COS	R				
Demonstration of Knowledge											
1	IN OUT			16	IN OUT N/A N/O						
Certification by accredited program, compliance with Code, or correct responses				17	IN OUT N/A N/O						
Employee Health											
2	IN OUT			18	IN OUT N/A N/O						
Management awareness; policy present				19	IN OUT N/A N/O						
3	IN OUT			20	IN OUT N/A						
Proper use of reporting, restriction & exclusion				21	IN OUT N/A N/O						
Good Hygienic Practices											
4	IN OUT N/O			22	IN OUT N/A N/O						
Proper eating, tasting, drinking, or tobacco use											
5	IN OUT N/O										
No discharge from eyes, nose, and mouth											
Preventing Contamination by Hands											
6	IN OUT N/O			23	IN OUT N/A						
Hands clean & properly washed				Consumer Advisory							
7	IN OUT N/A N/O			Consumer advisory provided for raw or undercooked foods							
No bare hand contact with RTE foods or approved alternate method properly followed				Highly Susceptible Populations							
8	IN OUT			24	IN OUT N/A						
Adequate handwashing facilities supplied & accessible				Pasteurized foods used; prohibited foods not offered							
Approved Sources											
9	IN OUT			25	IN OUT N/A						
Food obtained from approved source				Chemical							
10	IN OUT N/A N/O			26	IN OUT N/A						
Food received at proper temperature				Food additives: approved & properly used							
11	IN OUT			Conformance with Approved Procedures							
Food in good condition, safe & unadulterated				27	IN OUT N/A						
12	IN OUT N/A N/O			Compliance with variance, specialized process, & HACCP plan							
Required records available: shelf stock tags, parasite destruction				Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.							
Protection from contamination											
13	IN OUT N/A										
Food separated & protected											
14	IN OUT N/A										
Food-contact surfaces: cleaned & sanitized											
15	IN OUT										
Proper disposition of returned, previously served, reconditioned & unsafe food											

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
28	Pasteurized eggs used where required			41	In-use utensils: properly stored		
29	Water & ice from approved source			42	Utensils, equip & linens: properly stored, dried & handled		
30	Variance obtained for specialized processing methods			43	Single-use & single-service articles: properly stored & used		
Food Temperature Control							
31	Proper cooling methods used; adequate equipment for temperature control			44	Gloves used properly		
Utensils, Equipment and Vending							
32	Plant food properly cooled for hot holding			45	Food & non-food contact surfaces cleanable, properly designed, constructed & used		
33	Approved thawing methods used			46	Warewashing facilities: installed, maintained, used: test strips		
34	Thermometers provided & accurate			47	Non-food contact surfaces clean		
Food Identification							
35	Food properly labeled; original container			Physical Facilities			
Prevention of Food Contamination							
36	Insects, rodents & animals not present; no unauthorized persons			48	Hot & cold water available; adequate pressure		
37	Contamination prevented during prep, storage & display			49	Plumbing installed; proper backflow devices		
38	Personal cleanliness			50	Sewage & waste water properly disposed		
39	Wiping cloths: properly used & stored			51	Toilet facilities: properly constructed, supplied & cleaned		
40	Washing fruits & vegetables			52	Garbage & refuse properly disposed; facilities maintained		
				53	Physical facilities installed, maintained & clean		
				54	Adequate ventilator & lighting: designated areas used		

Person in Charge (Signature) _____
 Inspector (Signature) _____

Follow-up: YES NO (Circle one)

Follow-up Date: _____

APPROVED

NEW

RE-NEW

RE-INSPECT

